



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 31, 2025

Paul's Convenience
50 Main Street, Point Leamington, NL

Yearly Operation

*For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>*

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Dec 10, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in poor condition. Please repair worse of flooring and begin working on rest
Food - Routine Inspection Jul 31, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection handwashing sink covered and no water from taps. *currently using the single dish sink
		401 - Food Separated and Protected	Corrected During Inspection eggs must not be stored above tomatoes and other fruit and veggies.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	one single sink - handwashing sink water disconnected.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	flooring in poor condition to be corrected with continuous, easy to clean and non-absorbent flooring.
Food - Annual Inspection Dec 10, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Plan required for flooring Jan 1, 2025. Repeat. Email plan to barrycole@gov.nl.ca

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
Type	Code - Description		
Food - Follow-Up Inspection Aug 28, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	flooring in poor condition. Please come up with a plan on when repairs are to be made. Awaiting a plan to be emailed.
Food - Follow-Up Inspection Jul 08, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	flooring in poor condition - plan must be developed and repairs made to ensure non-absorbent, continuous flooring which is easy to clean.
		805 - Completed Certified Food Safety Training?	Must always have at least one staff trained in food safety present - all employees working alone require food safety training - cannot work alone without it.
Food - Routine Inspection May 16, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in poor condition. Please come up with a plan on when repairs are being made.
		805 - Completed Certified Food Safety Training?	There must always be a minimum of one person present at all time trained in food safety